

2022



## ONE SKY VINEYARD

### CHARDONNAY

Our Monopole Vineyards are sites that were selected, designed, and built by us; for us. They were chosen for all aspects of terroir and natural influence and have epitomized the selective and inspired vineyard development processes. The Alana, One Sky, and William James Vineyards are smaller and younger than their Heritage counterparts, but they are equally as mighty. Dedicated solely to Three Sticks production and farmed organically, they have already proven themselves as sites capable of expressive, extraordinary wines.

### VINEYARD

The 2022 One Sky Vineyard Chardonnay is from our Monopole Vineyard, nestled in the heights of Sonoma Mountain. Our vineyard produces pinot noir and chardonnays with layered complexity and multi-dimensional character, and the terroir allows for wines of distinct flavors and depth. The name “One Sky” denotes its elevated perspective, gazing from San Francisco to the Sonoma Coast, a reminder that we all share one sky.

### VINTAGE

In 2022, we saw a continuation of the drought in CA, with warm weather, early bloom, and long, slow flowering. Some of our vineyard blocks that flowered during the cold stretch did not set as much fruit as typical, so we saw lower yields for the year. While this isn't ideal from a quantity standpoint, quality was great, and things began moving along quickly. We started harvest in mid-August, a week or two earlier than “normal,” and as we approached Labor Day, we saw a heat wave on the horizon. We were in a good spot and could bring in much of our fruit before the heat. The grapes we let hang through the heat were still a ways away from being ready to harvest. In recent years we have been leaving more leaves on the vines to help shade and keep the fruit on the vines from being scorched by the sun. This decision helped us this year in particular. After the heat, temperatures cooled in the region, and we were able to bring in the rest of our fruit in the weeks following. All in all, we are very happy with the quality of this vintage and thankful for our team rallying during this intense time of year.

### TASTING NOTES

Light on its feet yet supported by a substantial backbone, the nose on this chardonnay welcomes you with a delicate interplay of brioche and fresh tropical notes, particularly guava. On the palate, a mouthwatering core unfolds, accompanied by nuances of spice and hints of orange peel—a vibrant wine with a lasting finish.



#### APPELLATION

Sonoma Mountain

#### VARIETY CONTENT

100% Chardonnay

#### SOIL

Goulding Cobbly Clay Loam and Volcanic

#### CLONES

Wente

#### FERMENTATION

French Oak

#### FERMENTATION LENGTH

23 days

#### MALOLACTIC FERMENTATION

100%

#### BARREL AGING

10 Months

#### BARREL COMPOSITION

100% French Oak; 24% New

#### ALCOHOL CONTENT

13.9%

#### TOTAL ACIDITY (TA)

6.6g/L

#### pH

3.36

#### PRODUCTION

260 Cases

#### SRP

\$80

#### RELEASE DATE

February 2024

### THREE STICKS VINEYARDS

Alana, Durell, Gap's Crown,  
One Sky, Walala, William James

### VINEYARD COLLECTION

Monopole

143 West Spain Street  
Sonoma, CA 95476

T: 707 996 3328

E: [info@threestickswines.com](mailto:info@threestickswines.com)

[THREESTICKSWINES.COM](http://THREESTICKSWINES.COM)



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